



Dear Guest,

It is our great pleasure to welcome you to The Douglas Hyde Restaurant.
We look forward to your comments & sincerely hope you enjoy your fine dining experience.

Daniel Willimont - Executive Head Chef

Allergens

Allergens listed are openly used throughout our kitchen.

Trace amounts may be present at all stages of cooking.

Gluten-G / Crustaceans-C / Eggs-E / Fish-F / Molluscs-M / Soybeans-S / Peanuts-P / Nuts-N
Milk-MK / Celery-CY / Mustard-MD / Sesame Seeds-SS / Sulphites-SP / Lupin-L / Dairy-D

Our Chosen Suppliers

Beef – Joe Campbell - Drumshanbo, Co. Leitrim

(All Beef Are from Irish Orgin)

Fresh Produce - John Glancy - Elphin, Co. Roscommon

Duck - Kenneth Moffit - Thornhill, Co. Cavan

Seafood - Albatross Seafood - Killybegs, Co. Donegal

Velvet Cloud Sheeps Cheese Co Mayo

Venison - Coopershill Co. Sligo

Goat Bridge Caviar Co Kilkenny

Corleggy Cheese Co Cavan

Cloonconra Cheese – Castlerea, Co Roscommon

Dairy Products - Connacht Gold - Ballaghaderreen, Co. Roscommon

Free Range Eggs & Poultry - Ciaran Gannon - Carrick-on-Shannon, Co. Leitrim

Achill Island Sea Salt- Bunacurry Co Mayo





Dinner Menu

Enjoy, with Chefs compliments a Selection of Seasonal Canapés

Starters

Killybegs Mackerel Ceviche €12.50

Ponzu, Cucumber, Horseradish, Hibiscus Shallots, Estate Nasturtium,
Soda Grain Tuile (F, SP,G)

Breast & Leg of Irish Quail €13.50

Scotch Egg, Rainbow Beetroots, Pepper Dulse, Hazelnut Sponge, Tarragon Oil
(E,SP,G,D,N)

Velvet Cloud Rockfield Cheese Gougere €9.50

Artichoke Veloute, Sweet Pea, Preserved Wild Garlic, Sea Asparagus
(D,SP,G,E)

Irish Beer Goat Terrine €12.50

Butter Croute, Rainbow Radishes, Rowanberry Preserve, Velvet Cloud Yogurt
Ravioli, Watercress (D,G,SP)

Kilmore Bay Scallops €14.00

Burnt Grapefruit, Champonzu, Toonbridge Caviar, Burnt Leeks, Smoked
Potato Foam, Bronze Fennel (C,F,S,D)

Intermediate Course

Strawberry, Mint & Pimm's €7.00

Lemon & Meadowsweet Sorbet (SP)

Soup of Cauliflower & Estate Nettle €8.00

Panko Cavanbert, Smoked Butter (D,E,G)



Main Course

Fillet of Irish Dry Aged Beef €37.50

Bone Marrow Crumble, Oxtail Dumpling, Parsley Root, Chanterelles, Rainbow Carrots,
Mushroom Ketchup, Syrah Wine Jus (D,E,G,SP)

Breast of Thornhill Duck €28.50

Marinated Apricot, Pomme Almond Princess, Irish Black Butter, Foie Gras, Nasturtiums,
Baby La Ratte Potato, Sauce Vin Jaune (D,N,SP)

Fillet of Atlantic Halibut €34.00

Sea Lettuce Pomme Dalphine, Asparagus, Rocket Ravioli, Tiger Prawn Boudin,
Milk Wafer, Sauce Bearnaise (F,C,D,SP,E)

Cider Marinated Supreme of Irish Chicken €26.00

Ballotine of Leg, Cured Egg Yolk, Tender Stem Cauliflower, Colombo Curry Potato, Purple
Sage Butter, Buttermilk (E,D,SP,SS)

Duo of Smoked Salmon & Maine Lobster €35.00

Tortellini of Lobster, Oyster Leaves, Red Endive, Yuzu Lemon Veloute, Wasabi Caviar,
Potato Pearls (C,F,S,SP)

Irish Rack & Leg of Achill Lamb €34.00

Leg Faggot, Salad of Pea Fabaceae, Sea Beets, Shallot Tatin, Sweet Pea, Sauce Sultanes
(SP,G,E,D)

Smoked Paprika Farfalle €23.00

Heirloom Tomatoes, Charred Courgettes, Sweetcorn Foam, Black Garlic
Walled Garden Wild Flower Salad (G,E,D,SP)

Side Orders - €4.00 per item

Corleggy Cheese & Confit Garlic Potato Gratin (D) ~ Wilted Summer Greens in Brown
Butter & Almonds (D,N) ~ Irish Champ Potato (D) ~ Duck Fat Confit Pont Nuef Poatotes ~
Roasted & Preserved Wild Garlic Courgettes



Desserts

White Chocolate & Cherry Parfait €9.50

Cherry Bavarois, Caramelized White Chocolate, Fennel Wafer,
Preserved Cherries (D)

Tenka Bean Pannacotta €9.00

Rhubarb Sorbet, Brown Sugar Meringue, Lime Caviar (D,SP)

Selection of Homemade Ice Creams €9.00

Burnt Italian Meringue, Strawberry Jelly (D,E)

Single Origin Dark Chocolate Soufflé €12.50

Birds Eye Chilli Crust, Saffron Ice Cream, Cornflowers (E,D,G)
(Please allow 15 min)

Irish Artisan Cheese Selection €12.50

Young Buck Blue (Co Doen)

Corleggy Goats Cheese (Co Cavan)

Cavanbert (Co Cavan)

Velvet Cloud Sheeps Cheese (Co Mayo) (D&G)

Homemade Cracker Selection, Quince, House Churned Butters

€2.00 Supplement pp for Inclusive diners

Dessert Wine

Muscat de Beaume de Venise, Languedoc, France, 2017

This is a luscious rich wine with intense flavours of marmalade and candied peel.

Well balanced with great acidity and long finish.

€30.00 per bottle or €7.00 per glass



Liqueur Coffees - € 7.50

Irish, French, Baileys, Calypso, Italian

Dessert Cocktails -€12.00

Dirty Martini

Gin or Vodka, Martini Vermouth, Green Olives

Expresso Martini

Vodka, Espresso, Coffee Liqueur

Perfect Love

Vodka, Peach Schnapps, Pineapple Juice, Fresh Strawberry Puree

Sidecar

Hennessy V.S, Lime Juice & Cointreau

Brandy Alexander

Cognac, Crème de Cacao Brown & Fresh Cream

Digestive

Baileys €5.50

Crème De Menthe €5.50

Optima 10yrs Tawny €8.00

Sandeman Ruby Port €6.20

Hennessy V.S €6.00

Hennessy X.O €19.00

Sambucca €5.50

Tia Maria €5.50

Cointreau €5.50



Tasting Menu

Enjoy Chefs Selection of Seasonal Canapés

Irish Beer Goat Terrine

Butter Croute, Rainbow Radishes, Rowanberry Preserve, Velvet Cloud Yogurt Ravioli,
Watercress (D,G,SP)

Domaine Muret, France Pinot Noir - A fresh wine with red fruits flavors, peppery notes and smooth finish

Kilmore Bay Scallops

Burnt Grapefruit, Champonzu, Toonbridge Caviar, Burnt Leeks, Smoked Potato Foam,
Bronze Fennel (C,F,S,D)

*Gravel and Loam, Marlborough, New Zealand 100% Sauvignon Blanc, A full crisp and powerful wine showing intense
flavours of tropical fruits, underlying gooseberry tones, and smooth finish*

Strawberry, Mint & Pimm's

Lemon & Meadowsweet Sorbet (SP)

Fillet of Irish Dry Aged Beef

Bone Marrow Crumble, Oxtail Dumpling, Parsley Root, Chanterelles, Rainbow Carrots, Mushroom
Ketchup, Syrah Wine Jus (D,E,G,SP)

*Andean Vineyards, Argentina 100% Malbec - Unwooded Malbec offers a nose of vibrant berry fruit and a palate positively
bursting with fruit, as well as a hint of violet. The wine is wonderfully fresh.*

Duo of Smoked Salmon & Maine Lobster

Tortellini of Lobster, Oyster Leaves, Red Endive, Yuzu Lemon Veloute, Wasabi Caviar,
Potato Pearls (C,F,S,SP)

*Pfaffenheim, Alsace, France 100% Riesling, Dry and refined Riesling produces and an extremely elegant bouquet with a
touch of citrus fruit, pine tree sap and cinnamon. Fresh, lively and thirst-quenching wine*

White Chocolate & Cherry Parfait

Cherry Bavaois, Caramelized White Chocolate, Fennel Wafer, Preserved Cherries (D)

*Muscats de Beaume de Venise, Languedoc, France, 2017, This is a luscious rich wine with intense flavours of marmalade and
candied peel. Well balanced with great acidity and long finish.*

Homemade Petite Fours served with Tea or Coffee

€79 per person

€15pp supplement applies for guests dining on a dinner inclusive package.

Wine Pairing is an additional €35pp